



- ISM 100-32** 100 l spiral mixer, stainless steel safety cover, with two speed motor. Oil-less kneading system. Stainless steel food contact parts for hygiene
- ISM 100-32 CR** 100 l spiral mixer, stainless steel safety cover, with two speed motor. Oil-less kneading system. Stainless steel food contact parts for hygiene. Stainless steel body
- ISM 100-32S** 100 l spiral mixer, stainless steel safety cover, with two speed motor. Oil-less kneading system. Stainless steel food contact parts for hygiene. Two side returnable bowl.
- ISM 100-32S CR** 100 l spiral mixer, stainless steel safety cover, with two speed motor. Oil-less kneading system. Stainless steel food contact parts for hygiene. Two side returnable bowl. Stainless steel body.

Main Features

- Dirmak equipments are designed for long-term usage under heavy duty conditions. Mixer is equipped with Stainless steel food contact parts for hygiene and mixing bowl for 100 l.
- Waterproof button control panel.
- Two speed.
- Two timer.
- Reverse bowl for ISM 100-32S and ISM 100-32S CR
- Strong pulley-belt system.
- Silent operation.
- Maximum capacity (Flour, with %60 hydration) 80 kg for bread dough.
- Safety cover in stainless steel.
- Safety device will automatically stop the machine when the cover opens.
- Equipped with wheels and machine levelling feet.

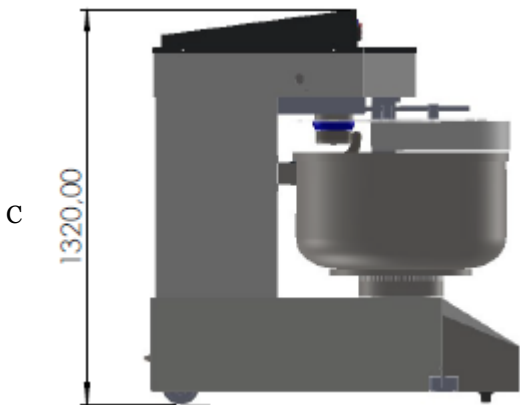
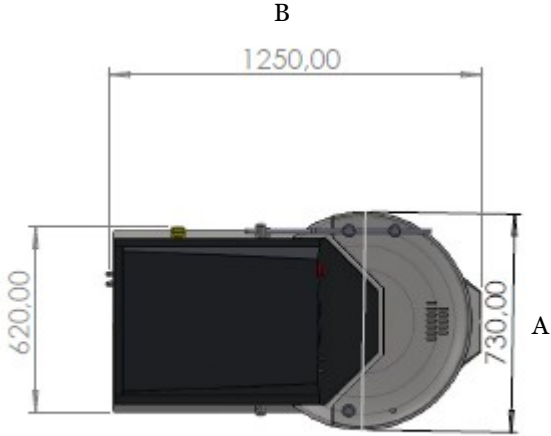
Specification

ISM Series spiral mixers provide very intensive, quick, homogeneous and dead spot free mixing . Spiral mixer yields very quick preparation without warming and tiring products such as dough, mincemeat, etc. The dough will result soft, well aired and easy to remove. AISI 304 stainless steel bowl, AISI 304 stainless steel spiral tool and breaking bar provides excellent mixing

Construction

- Body painted with corrosion resistant electrostatic paint or AISI 304 Stainless steel option.
- AISI 304 Stainless steel bowl—100 l capacity.
- Asynchronous motor with high start-up torque.
- Water protected spiral system (IP54 electrical controls, IP 32 overall machine)
- Power :

3,5-5,5 kW	ISM 100-32 and ISM 100-32 CR
3,5-5,5 + 0,75 kW	ISM 100-32S and ISM 100-32SCR



Electric

Supply Voltage :

ISM 100-32 380-415 V/3P/50-60hZ

ISM 100-32S 380-415 V/3P/50-60hZ

Electrical Power Max. :

ISM 100-32 3,5-5,5 kW

ISM 100-32S 3,5-5,5 + 0,75 kW

Capacity

Flour : 50 Kg / Cycle

Dough : 80 Kg / Cycle

Capacity : 100 liter

Bowl Dimensions: 700 mmX390 MM

Key Information

Width (A) : 730 mm

Depth (B) : 1250 mm

Height (C) : 1320 mm

Shipping Weight : 570 Kg

